

MENU "1"

Marinated Loup de Mer

Gazpacho vinaigrette

Cream soup of spring leek

calfs head, crustaceans mousse

Buffalo ricotta tortellini

saffron, fennel, pine nut

Steamed pike perch

ginger, coriander, lime

Saddle of venison

chanterelles tart, pointed cabbage,
sour cherry

Apricot

oat, vanilla

Six Courses 148,-

Five courses without tortellini 132,-

Four courses without tortellini and pike perch 102,-

Additional raw milk cheese by

Maître Antony and Tölzer Kasladen

23,-

Matching Wines

„Premier Cru“

Six courses	120,-
Five courses	100,-
Four courses	80,-

Matching Wines

„Grand Cru“

Six courses	180,-
Five courses	150,-
Four courses	120,-



MENÜ „2“

Parfait of duck liver
dried apricot, almond, brioche

Tomatoes & artichoke
cream cheese, olive oil

Cream soup of cauliflower

Fried filet of turbot
champagne beurre blanc

Braised shoulder of ox
Pancetta, turnip, white onion

Tulakalum chocolate
cherry, elder

Six Courses 163,-
Five courses without tomatoe 147,-
Four courses without tomatoe and turbot 107,-

Additional raw milk cheese by
Maître Antony and Tölzer Kasladen
23,-

Matching Wines *„Premier Cru“*

Six courses	120,-
Five courses	100,-
Four courses	80,-

Matching Wines *„Grand Cru“*

Six courses	180,-
Five courses	150,-
Four courses	120,-

